

Where there is **cake**-there is **love**.

Borgas, Knauer and Ring teaming up with new EuroLatin-café and Baking Studio

DALLAS, Texas, February 3, 2004...Dallas restaurant icons, Taco and Dunia Borga are planning on slicing up Latin flavors served in a new cozy, home-style restaurant that is brimming with a yet contemporary edge. La Duni Latin Kitchen & Baking Studio will pair the Borga's with one of Dallas' most respected restaurant creators, Royce Ring of Knauer Incorporated. Ring has been behind many popular Dallas restaurant concepts including Samba Room, Fishbowl, Mignon, Nikita and Tom Tom Noodle House. Together the Borga's and Ring will be rolling out a new restaurant that takes into play the Latin flavors and pastries that have become so sought after at the Borga's La Duni Latin Cafe on McKinney. And matches them up with an expanded baking studio, full bar, large dining room seating up to 90 that will serve early coffee, breakfast, lunch and dinner and Saturday and Sunday brunch. As well as sell an appealing array of wonderful gift items such La Duni's signature sauces and marmalade, soaps, candles and baking kits all available individually or in pre-packaged baskets.

A close knit friendship and a trip to Argentina has prompted the future opening of the new Latin inspired kitchen and baking studio. La Duni, Latin Kitchen & Baking Studio, will open Summer of 2004 along Oak Lawn, one of Dallas' most recognizable thoroughfares. It is certain to set tongues wagging. The new La Duni, Latin Kitchen & Baking Studio will combine the talents of the Borga's and Mark Knauer and Royce Ring of Knauer Incorporated, an architectural and design firm with offices in Dallas and Chicago. Knauer Incorporated is the guiding force behind many of the country's most popular restaurants including, Gibson's Steakhouse-Chicago, Bourbon House-New Orleans, Shaws Crabhouse-Chicago, Pappas Bros. Steakhouse-Houston and Dallas and many, many others. Taco and Royce's long standing friendship and recent trip to Argentina cemented the idea for La Duni Latin Kitchen & Baking Studio. This collaboration encompasses the evolution of the Borga's artistry with Knauer Incorporated's continued understanding of the market, and their ability to bring dream concepts to life. This EuroLatin-Café is bound for success, not only because these innovative minds have joined forces, but for the absolutely delectable dishes certain to come pouring out of the kitchen presided over by Taco and his wife Dunia.



A Mojito bar, Latin inspired coffees, gelato, grillados (grilled sandwiches), salads and signature house cocktails will fill this restaurant with an authentic taste of pan-Latin cuisine. Open for early coffee, breakfast, lunch, dinner and an ideal spot to sip a cocktail or cool Mojito; La Duni has the lineage to guarantee "Pura Vida" heritage for the items coming from the kitchen blended with tradition, family and love. The design team at Knauer Incorporated will use rich warm tones of persimmon, ochre, cream, chocolate brown on the walls, furnishings and fixtures. The design imparts a romantic and convivial atmosphere that will encourage guests to linger over coffees and make



this a neighborhood haunt. "In Latin America, there is an expression 'Bola de Amigos' meaning circle of friends. It is the warm, comfortable, hospitality of being with your best friends around the kitchen table, enjoying the food that has been prepared especially for you with love and pleasure. This is the atmosphere, the experience that we are striving to achieve. It is real, it is Pura Vida." Mark Knauer

La Duni Latin Kitchen & Baking Studio's menu will stand apart from other Latin-inspired restaurants due to a strong Mestizo influence. Mestizo culture is derived from the blending of the indigenous people of South America with European settlers. The evolution of Mestizo cuisine came about from the use of indigenous ingredients which were incorporated with European cooking techniques. Because of the heavy influence of French, Italian and Portuguese cultures in South America and especially in Argentina – the La Duni menu differentiates itself from Mexican or Tex-Mex food. "Latin Flavors with European Aromas" Taco Borga

Dunia Borga's cakes and pastries have already become the stuff dreams are made of - delightful, romantic concoctions that are enough to make one swoon. The added bonus to lovers of Dunia's sweets is the artisan quality of the new baking studio on Oak Lawn; the extra space will allow her to create signature wedding cakes, cupcakes and hand-made cookies sought after by a legion of fans. Customers will also find a wider variety of pastries readily available. In addition, the restaurant will offer special "flights" - cocktails paired with a sandwich or Latin pizza combination, family style servings – perfect for four guests or more that wish to choose from a two or three course menu featuring appetizers, entrees including Bife de Cuadril with Chimichurri Mojo; Pollo Criollo with Sour Orange Mojo; Asado de Lomo de Puerco Cubano, sides and dessert. A summer 2004 opening is planned.

La Duni, Latin Kitchen & Baking Studio will be located at 4264 Oak Lawn, 214.520.6888 in The Shops of Highland Park, Highland Park, Texas. For more information log on to www.laduni.com.

Fact Sheet



ADDRESS:	The Shops of Highland Park 4264 Oak Lawn Highland Park, Texas 214.520.6888
WEBSITE:	www.laduni.com
HOURS:	<i>Breakfast:</i> Monday – Friday 6a.m. – 11a.m. <i>Lunch:</i> Monday – Friday 11a.m. – 5p.m. <i>Dinner:</i> Monday – Thursday, Sunday 5 p.m. – 9:30p.m. <i>Dinner:</i> Friday / Saturday 5p.m. – 11p.m. <i>Brunch:</i> Saturday / Sunday 9a.m. – 3p.m.
MENU:	Daily breakfast includes early morning coffee and fresh pastries. Lunch and dinner include Latin, or Mestizo, flavored foods such as grillados (grilled sandwiches), salads and family style meals including Pollo Criollo and Bife de Cuadril. Signature cakes, cookies and pastries will also be available as well as a full coffee bar and “Mojito” bar.
MANAGEMENT:	Taco Borga – Owner/Manager Dunia Borga – Pastry Chef
RETAIL:	Signature cakes, pastries, coffee, soaps, private label candles, gift baskets
AMENITIES:	Main dining room – seats 90 “Mojito” Bar – seats 30 Coffee Bar – seats 20 Valet parking Take out